

# Adrás Mencia 2016 (Red Wine)



Winemaker Isaac Fernandez started exploring the idea of producing wine in Ribeira Sacra in 2010 through work with a 300+ year old family estate. He sourced fruit from their 20 hectares of vineyards, mostly planted on terraces, locally called bancales, in the Amandi subregion for several vintages to better understand the vineyards. The first Adrás wines were introduced in 2012, when he was confident that the wines were worthy of the moniker, Sacred Slopes. These wines are marked by their climate (Atlantic) and sites (sloping or ancient terraces) and offer amazing structure of acidity that supports deep soil tones and vibrant, crunchy fruit flavors.

<b>Appellation</b>	Ribeira Sacra D.O.
<b>Grapes</b>	100% Mencia, 90% 50-year-old vines from the Amandi sub-region and 10% from 40 year old vines in Ribeiras do Miño
<b>Altitude / Soil</b>	250 meters / decomposed slate and granite in Amandi, clay in Ribeiras do Miño
<b>Farming Methods</b>	Traditional methods
<b>Harvest</b>	Hand harvested into small boxes from steeply sloping vineyards over the Sil river
<b>Production</b>	Grapes were bunch sorted, destemmed and crushed, fermented with native yeast with 3-times-a-day pump-over
<b>Aging</b>	Aged for 7 months in used, 225L and 500L French oak barrels
<b>UPC / SCC / Pack</b>	8-437012-498129 / 8-437012-498136 / 12

## Reviews:

“The 2016 Adrás Mencia from Isaac Fernandez is another excellent value, as it has been every vintage that I have had the pleasure to taste it. These fifty-plus year-old Mencia vines have succeeded nicely in 2016, offering up a fine aromatic constellation of cassis, pepper, espresso, graphite, a superb base of slate and a topnote of bonfire. On the palate the wine is pure, fullbodied and nicely sappy at the core, with impressive transparency, modest tannins and a long, tangy and complex finish. This is still a young wine and will gain in complexity with further bottle age, but it is very nicely balanced out of the blocks and already a pleasure to drink. Quite a classic example of the slightly more delicate style of Mencia planted on the terraces above the Miño River. 2018-2035”

**91 points** *View from the Cellar*; Issue #75 - July 2018

“The stony and red fruit nose really impresses immediately. The palate shows a wonderful minerality and tension, as the wine builds in the glass with red cherry, guava, wet stone and mouth-watering acidity towards the back end. - Drink 2018-2024” **90 points** *International Wine Report*; June 2018

